

Christmas HOLOHAN'S

LUNCH 2 COURSES 30.00 / 3 COURSES 37.00
DINNER 2 COURSES 35.00 / 3 COURSES 42.00

STARTERS

Soup of the day, homemade wheaten, butter (GF & V available)

Prawn cocktail, baby gem lettuce, cucumber, Marie Rose sauce, homemade wheaten (GF available)

Duck liver & orange pate, plum & apple chutney, croutons, pickled fennel (GF available)

Mushroom croquettas, truffle aioli (Veg)

MAINS

Holohan's Christmas Dinner, turkey & ham, pork, apricot & sage stuffing, brussels sprouts, roast potatoes, buttery mash, roast root vegetables, gravy (GF)

Holohan's Vegan Christmas Dinner, roast butternut squash stuffed with sage, chestnut & breadcrumb, roast potatoes, root vegetables, brussels sprouts, herb gravy (V)

8oz sirloin steak, tomato, chips, dressed salad & peppercorn sauce (GF)

+5.00

Pan seared salmon, dill crushed potatoes kale, tenderstem, parsley sauce (GF)

Sweet cure bacon chop, braised cabbage, chive mash with mushroom, pepper and Madeira sauce (GF available)

Christmas handmade pie: turkey, ham, sage stuffing, mash, gravy & cranberry sauce

Handmade vegan mushroom & truffle pie, mash and gravy

Holohan's Pan Boxy served with seasonal veg & choice of:

- Roast chicken, mushroom & tarragon cream (GF)
- Seafood & dill velouté (GF)

DESSERTS

Christmas pudding, crème anglaise, Bailey's cream (V available)

Lemon posset, Chantilly cream, berry coulis

Sticky toffee pudding, toffee sauce, vanilla ice-cream

Vegan brownie, chocolate sauce, raspberry sorbet (GF)(V)

Cheeseboard, grapes, crackers & apple and plum chutney (Veg)(GF available) +5.00

SIDES

hand cut chips 4.30

truffle & parmesan chips 5.00

pan boxy 4.80

mash /champ / colcannon 4.50

seasonal vegetables 4.50

garden salad 4.50